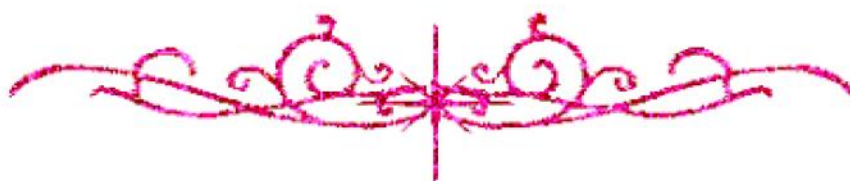


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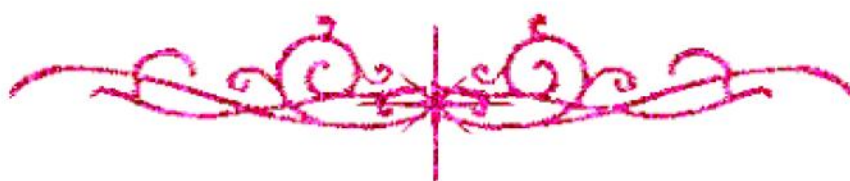
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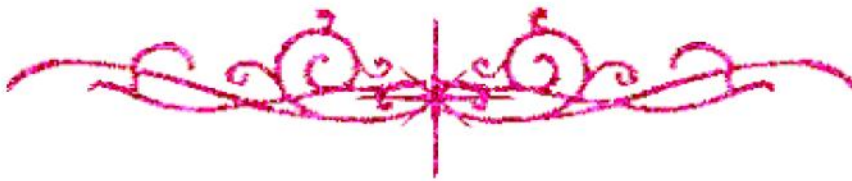
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شبكة المعلومات الجامعية



بالرسالة صفحات لم ترد بالأصل



HEAVY METALS POLLUTION OF SOME FISH PRODUCTS

B17701

Thesis Presented

By

Adel Abdel-Monem Mohamed

B.V.Sc. Alex. Univ. (1985)

For

*The Degree of M.V.Sc.
Meat Hygiene*

To

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Alexandria University**

1997

Under The Supervision of

Prof. Dr. I.A. Samaha

Ass. Prof. of Meat Hygiene
Faculty of Veterinary Medicine
Alexandria University

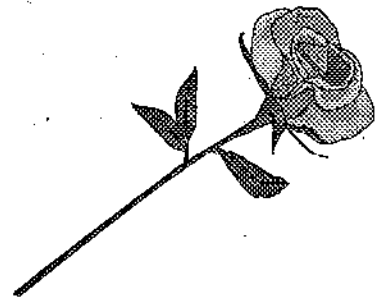
Dr. Ayat El-Sarha

Lecturer of Zoology
Faculty of Education
Alexandria University

To The Soul of My Parents

&

To My Family



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Firstly great thanks to merciful God.

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INTRODUCTION